

Made from scratch. Whipped syrup available 1.5

THE KITCHEN

MENU

THE WOODLANDS, TEXAS

FROM THE GRIDDLE

12 BUTTERMILK PANCAKES Maple syrup, maple butter, powdered sugar + add: blueberries 2; chocolate chips 2 + sub whipped maple syrup 1 11 OATMEAL GRIDDLE CAKE V GF Fresh strawberries, maple syrup, powdered sugar + sub whipped maple syrup 1 FRIED CHICKEN & WAFFLE 16

Two over easy eggs, maple syrup, powdered sugar, bacon jam + sub whipped maple syrup 1

14

12

11.5

5

13

14

14

CINNAMON ROLL PANCAKES

V

Cinnamon roll filling, whipped cream cheese icing, whipped maple syrup, powdered sugar

Chorizo, scrambled eggs, cheddar, cilantro, choice

Scrambled eggs, caramelized onions, cheddar,

BREAKFAST

GLUTEN FRIENDLY PANCAKES Strawberries, sugar-free syrup

SANDWICHES

CROISSANT BACON & EGG

Bacon, scrambled eggs, Swiss

BREAKFAST TACO

of flour or corn tortilla

BREAKFAST BURRITO

choice of ham, bacon or sausage



BANANAS FOSTER TEXAS-CUT FRENCH TOAST Brûléed banana, fresh blueberries, whipped maple syrup, powdered sugar, mint

3-EGG OMELETS

With house-made fire-roasted salsa. Egg whites available 2

HAM & CHEESE OMELET Cheddar, scallions, tomatoes, candied jalapeños, served with toast

RANCHERO STEAK OMELET 16 Tenderloin tips, black beans, cilantro, jalapeño, grilled corn, cheddar, pico de gallo, served with toast

AVOCADO & GOAT CHEESE OMELET 14 Oven roasted cherry tomatoes, wheat toast

FLORENTINE OMELET Spinach, bacon, baby Swiss, served with toast

BENEDICTS

LOBSTER TOSTADA BENEDICT 25 Two poached eggs, house-made miso hollandaise. miso slaw, lemon pepper avocado, mangoes, tomatoes,

SATURDAY & SUNDAY:

7 AM - 3 PM

18

18

10

7.50

7.50

7.50

18

7

8

25

11

6

FROZEN DRINKS

Traditional, Tropical, Prickly Pear, Strawberry

Frozen island sunset, sparkling wine, fresh-squeezed orange

Blood orange, passion fruit, and pomegranate, sparkling wine, orange wheel garnish

ouse-made basil syrup, pear purée, sparkling wine, fresh

Mango purée, fresh-squeezed lime juice, sparkling wine, lime

TRY ALL THREE WITH OUR MIMOSA FLIGHT

House-made bloody mary mix, celery salt rim, garnished with cucumber, queen stuffed olive, grape tomatoes

FROZEN MARGARITA FLIGHT Original, Prickly Pear, Mango Lime, Strawberry

FROZEN MIMOSA FLIGHT

juice, strawberry & orange garnish

BRUNCH DRINKS

PRICKLY PEAR BASIL MIMOSA

FROZEN MIMOSA

TROPICAL MIMOSA

strawberry garnish

slice garnish

MANGO LIME MIMOSA

TRADITIONAL MIMOSA

SIGNATURE BLOODY MARY

cilantro, served with a side of fruit **CLASSIC HAM & CHEESE BENEDICT**

Two poached eggs, white cheddar, house-made hollandaise, English muffin, served with breakfast potatoes + sub house-made truffle hollandaise 1.5

AVOCADO BACON MELT BENEDICT 15 Two poached eggs, avocado, bacon, smoked Gouda,

English muffin, house-made hollandaise, served with breakfast potatoes

STAPLES

Over easy eggs, crispy corn tortilla, Southwest chicken, harissa aioli, black beans, mozzarella, Parmesan, avocado, pico de gallo, fire-roasted salsa, served with a side of fruit

PASTRAMI HASH Two poached eggs, breakfast potatoes, red onions, red and green bell peppers, spinach, tomatoes, hollandaise, scallions, served with sourdough toast

KITCHEN CLASSIC Two eggs your way, choice of bread, breakfast

potatoes, choice of ham, bacon or sausage

AVOCADO TOAST Lemon pepper, two fried eggs, tomatoes + add chicken apple sausage 2

CARAMEL MACCHIATO

TEXAS BREAKFAST

Two eggs your way, three pancakes, two breakfast sausages, two slices of bacon, breakfast potatoes, fireroasted salsa, served with toast

+ sub cinnamon roll pancakes 1.5

SOUTHWEST STEAK & EGGS

Tenderloin tips, two eggs your way, breakfast potatoes, pico de gallo, white cheddar, lemon pepper avocado, served with choice of warm flour or corn tortillas

+ add ice-cold draft IPA \$1 off retail price

GREEK BREAKFAST

Two poached eggs, herbed chicken, kidney beans, garbanzo beans, artichokes, baby arugula, white wine Parmesan sauce, served with wheat toast

LOBSTER TOAST

14

17.50

15

Scrambled eggs, spinach, lemon pepper, avocado, Parmesan, hollandaise, croissant, served with peach

YOGURT PARFAIT V Greek vogurt, fresh and dried berries, flax seed granola, peanuts, honey drizzle

SEASONAL FRUIT CUP V GE

Fresh melons, pineapples and berries

COFFEE CLASSICS

| | 12oz. | 16oz |
|-----------------------|--------|--------|
| BREW OF THE DAY | 2.90 | 3.25 |
| SIGNATURE COLD BREW | | 3.50 |
| CAFE AU LAIT | 3.25 | 4.00 |
| AMERICANO | 3.00 | 3.50 |
| LATTE | 3.50 | 4.00 |
| CAPPUCCINO | 3.50 | 4.00 |
| HOT CHOCOLATE | 3.50 | 4.00 |
| | single | double |
| TRADITIONAL MACCHIATO | 2.50 | 3.00 |
| ESPRESSO | 2.00 | 2.50 |
| | I2oz. | 16oz. |
| MOCHA | 4.25 | 5.00 |
| MATCHA TEA LATTE | 4.50 | 5.50 |
| CHAI TEA LATTE | 4.50 | 5.50 |
| CAFECITO | 4 በበ | 4 75 |

4 25

5 00

ADD ON 2407

Breve or Syrup 50 4.50 Almond or Oat Milk 1.00 Extra Espresso Shot 1.00 Whipped Cream

FRESH SQUEEZED

ORANGE JUICE 4.00 / 12 oz. | 5.00 / 16 oz.

BREWED TEA

| | I2oz. | I6oz. | 24oz. |
|--------------------|-------|-------|-------|
| SPECIALTY ICED TEA | | | 3.25 |
| WHOLE LEAF HOT TEA | 2.50 | 3.00 | |
| HOT TEA LATTE | 3.50 | 4.00 | |
| | | | |

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

SMOOTHIES

STRAWBERRY BANANA 8 Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup

+ add protein powder 1

KING'S SMOOTHIE 8 Almond milk, banana, chocolate syrup, peanut butter, local honey

+ add protein powder 1

MANGOBERRY V Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup

+ add protein powder 1

SIDE SHOWS

BREAKFAST SAUSAGE 4 25 CHICKEN APPLE SAUSAGE 5 HAM SLICE 4.25 BUTTERMILK PANCAKE 4 CHOCOLATE CHIP PANCAKE 5 **BLUEBERRY PANCAKE 5** APPLEWOOD SMOKED BACON 4.25 BREAKFAST POTATOES 3.25 TOAST 3 FRENCH TOAST 6 ENGLISH MUFFIN 3 TWO EGGS 3.5 SIDE OF FRUIT 3.25

8



THE KITCHEN

MENU

THE WOODLANDS, TEXAS

SATURDAY & SUNDAY: 7 AM - 3 PM

BEGINNINGS

TRUFFLE MAC & CHEESE GRATIN V Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs

VIETNAMESE CHICKEN WINGS Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts

9

DEVILED EGGSBacon jam, candied jalapeños, chives

CRISPY CAULIFLOWER V Harissa aioli, tomatoes, peanuts, scallions, mint

CRISPY BRUSSELS SPROUTS 7 Soy caramel, Parmesan, scallions

LOBSTER TOSTADA aw, lemon pepper avocado, mangoes, tomatoes, cilantro



GREEK CHICKEN

Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes. lemon Parmesan sauce, fresh basil, artisan baguette GF sub gluten-free bread 1

15.5 **BLACKENED CHICKEN ALFREDO**

Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baquette BEEF & LAMB BOLOGNESE

Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette



LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baquette

OAK-GRILLED SCOTTISH SALMON

Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette

GF sub gluten-free bread 1

BLACKENED REDEISH 26

6 oz. fillet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette

GF sub gluten-free bread 1

BURGERS + HANDHELDS

18

Gluten-free bread available upon request

MAINE LOBSTER SMASH BURGER Beef patty, butter poached lobster, American cheese, miso tomato aioli, lettuce, scallions, brioche bun, skinny fries

HANGOVER BURGER

Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries

SOUTHWEST CHICKEN CLUB

Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries

15 REUBEN Pastrami, baby Swiss, house-made sauerkraut, house-made

A.C. sauce, sourdough, skinny fries

CRISPY MAHI MAHI TACOS Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn

tortillas, side salad

THE AMERICAN BURGER 2.0

Beef patty, American cheese, bacon, lettuce, pickles, red onions, A.C. sauce, brioche bun, skinny fries

SIGNATURE FRIED CHICKEN

Honey mustard barbecue sauce, dill pickles, brioche bun, skinny

+ add bacon jam and fried egg 2.5

COWBOY BURGER

Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries

VENISON BURGER 2.0 17

South Texas antelope & Texas wagyu grind, Swiss, harissa aioli, arugula, picked red onions, sunflower seeds, crispy garlic, scallions, brioche bun, skinny fries

THE BEYOND BURGER 15

Beyond Meat® patty, white cheddar, house-made A.C. sauce, baby spinach, brioche bun, skinny fries

HEALTHY INSPIRATIONS

AVOCADO TOAST 🔽

Lemon pepper, two fried eggs, tomatoes

- + add chicken apple sausage 2
- + sub gluten-free bread 1

CHICKEN & RICE BOWL 6

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes

+ sub Scottish salmon fillet 5

SESAME CRUSTED AHI TUNA BOWL GF



Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal ajoli

THAI PEANUT CHICKEN WRAP

Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, Thai peanut dressing

+ sub grilled tenderloin tips 2

Oak-grilled salmon, ancient grain tabbouleh, grilled hearts of palm, oven-roasted tomatoes, almonds, kidney beans, romesco sauce

STEAK BOWL

Tenderloin tips, balsamic mushroom farro, lemon pepper avocado, artichokes, roasted red bell pepper, caramelized onions, salsa verde, scallions, sunflower seeds

KIDS 12 & UNDER

With skinny fries, fountain soda,

GRILLED CHEESE SANDWICH 9 American cheese, brioche

CHEESE QUESADILLA 9 Cheddar and mozzarella

KID'S CHEESEBURGER 9 American cheese, brioche bun

TENDER TRIO 9 Three all-natural chicken tenders

14

MAC OR TOMATO OR ALFREDO 9

Choose from elbow noodles with cheese sauce, tomato sauce or fettuccine with house-made alfredo white sauce

SALADS

MIXED GREENS SALAD

15

16.5

Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette

BLACKENED SALMON SALAD GF

6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette

15 CAFSAR SALAD

Cajun chicken breast, romaine, Parmesan cheese, croutons. Caesar dressing

THAI CHICKEN SALAD GF

Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing

FIRE IT UP

Live Oak-grilled proteins with a choice of rub, sauce, and two sides

CHOOSE A PROTEIN

30

22

14

15

18

Certified Angus Beef Ribeye 12oz. 37 Angus Beef Tenderloin 6oz. 32 Redfish 6oz. 26 Scottish Salmon 6oz. 22 Chicken Breast 8oz. 19

RHR SALICE

H1 Steak Rub Asian Vinaigrette Romesco Sauce Southwest H1 Steak Sauce Creole Herbs De Provence Apricot Barbecue Lemon Pepper Beurre Blanc Chipotle Butter Black Pepper Hollandaise

& CHOOSE TWO SIDES

SIDE SHOWS

Steamed Broccoli Grilled Asparagus Italian Black Bice Mixed Green Side Salad Creamed Corn Mac & Cheese Smashed Sweet Potatoes Mashed Potatoes Herbed Sweet Potato Fries Parmesan Truffle Fries Skinny Fries

OLD FASHIONED **MILKSHAKES**

DIRTY CHAI

Vanilla ice cream, espresso, cocoa powder, cinnamon stick

MINT MADNESS Cool mint ice cream, chocolate syrup, Chantilly cream,

chocolate chips, cocoa powder

COOKIES & CREAM

Oreo® cookie ice cream, chocolate syrup, Oreo® cookie crumbles, cocoa powder, Chantilly cream, toasted CAMPFIRE

Vanilla ice cream, smores sauce, Chantilly cream, toasted marshmallows, graham cracker crumble

8

8

STRAWBERRY

Vanilla ice cream, strawberry puree, Sugar in the Raw, Chantilly cream, fresh strawberry

dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.